

20  23

HAMILTON RUSSELL VINEYARDS

## *Pinot noir*

ESTATE WINE OF ORIGIN – Hemel-en-Aarde Valley

Soil: Low-vigour, stony, clay-rich, iron-rich, shale-derived soil

ALCOHOL: 13.52%

ACID: 5.62 g/l

PH: 3.65

RESIDUAL SUGAR: 1.60 g/l

BARREL MATURATION: 100%

BARREL AGEING: 10 Months

1<sup>st</sup> FILL 31% 2<sup>ND</sup> FILL 31% 3<sup>rd</sup> FILL 30% 4<sup>th</sup> FILL 8%

WOODING: 100% 228 litre French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: Hamilton Russell Vineyards Toast

YIELD: 4.50 tons/ha, 27.90 hl/ha

PRODUCTION: 2 854 cases of 12 bottles equivalent

Release date – March 2024



## *Growing Season*

Harvest dates for Pinot Noir and Chardonnay were almost uncannily in-line with 2021 and 2022 and our long-term average. But whereas Pinot noir experienced even and easy bud-break, Chardonnay suffered from fewer winter cold units (a particular susceptibility of the variety) and not only had uneven bud-break, but one of our lowest yields in 10 years. This required careful triage, generally three passes per vineyard. Natural acids were very good for both Pinot noir and Chardonnay. At 24.18 centigrade for the average maximum temperatures for the 4 “hottest” months (Dec, Jan, Feb, Mar) building up to and during harvest, 2023 was one of our coolest years on record. Burgundy for the equivalent period has an average of 24.66 Centigrade. For those lucky enough to harvest before the substantial late season rains, 2023 produced vibrant, energetic but textured wines with wonderful natural acidity. An excellent result for a vintage that was not without its challenges.

## *Wine Style*

Our low-vigour, stony, clay-rich, iron-rich soil, cool maritime mesoclimate, naturally tiny yields of well under 35 hl/ha and our philosophy of expressing our terroir in our wines – give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of our Pinot noir. Our Pinot noir is not overtly fruity, soft and “sweet” and it generally shows hints of that alluring savoury “primal” character along with a dark, spicy, complex primary fruit perfume.

*All Hamilton Russell Vineyards wines are grown, made, matured, bottled and labelled  
by Hamilton Russell Vineyards on the Hamilton Russell Vineyards Estate*

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